



# MWR Newsletter

May 2004

Volume 1 Issue 5

## MWR Phone Numbers:

CFA Service Line	833-2005
ACS	833-2852
Arts & Crafts	833-2940
Bowling Center	833-2849
Eagle's Nest	833-5555
Lodging	833-2056
Gas Light Snack Bar	833-4446
South Towne Grill	833-4789
Outdoor Shop	833-3129
Physical Fitness Center	833-2159
Vending Hot Line	833-2727



**Mother's Day  
All You Can  
Eat Brunch at  
the Eagle's  
Nest**

## INSIDE:

Youth Bowling League Party. . . . .	1
Children's Easter Hunt . . . . .	2
Continued. . . . .	3
Youth Bowling League Party. . . . .	4
Fish at Rainbow Reservoir. . . . .	5
TEAD's Pool will open. . . . .	5
Arts & Craft Center. . . . .	6
National Military Appreciation Month. . . . .	7
Eagle's Nest News. . . . .	8

Community & Family  
Activities  
Building 1002  
Tooie Army Depot  
Tooie, UT 84074-5032  
(435) 833-2039

John Curwen  
Chief, Community & Family  
Activities

Circulation of the MWR Newsletter  
is 1400

Editor: Colleen Gordon X2861

## Youth Bowling League Party!

by Julie Sieh



On March 27, 2004 a party was held at the Eagles Nest for the Youth Bowling Leagues. The party is an annual event that concludes the Youth Bowling season. Trophies and other awards are given. Almost all of the 96 bowlers with their parents and other supporters attended the festivities. Trophies were lined up along the stage and were so numerous; they took up most of the stairs. Every child walked away with at least one trophy and many earned two. There was also

an entertaining, continuous slide show with pictures of the kids taken over the past five years.

The food was excellent with Terry Brunson and her crew cooking up a great meal of macaroni and cheese, chicken fingers, salad, rolls, cookies, and lemonade.

A very special thanks to Raida Walters and Tom Childs for all their hard work and dedication and for giving up their Saturday's from August through March in facilitating the league program! Also, thanks to Terry Brunson and all the Bowling Lane staff for their hard work throughout the year.

The Bowling Lanes will be open in the summer months on a limited basis. There will be a youth/adult league this summer that will run for eight weeks. Open bowling will be on Monday and Friday nights from 6:00 p.m. to 10:00 p.m.

The Bowling Lanes are also available for private parties. Call the Bowling Lanes at 833-2849 for more information. (See more pictures on page 4.)





## “It Was a Beautiful Day!”

Saturday morning, April 3, 2004, was the Children’s Big Easter Hunt. Storm clouds threatened rain but other than being a cool crisp morning, it was a beautiful day for the hunt. LTC Karol Ripley, Trisha Cooper (Colonel Cooper’s wife) and their daughters were out bright and early along with MWR personnel to help the Easter Bunny hide all of the candy.

Participants started to arrive about 9 AM but due to security reasons, the whistle for the hunt was delayed until 10:30 AM. Gazebo Park was overflowing with children and parents alike. The Easter Bunny who was passing out candy and their old friend Skulley welcomed delighted children.

Finally, the whistle blew and children scurried in all directions to find the mounds of secluded candy that had been placed for them. Prize eggs were hidden (two to each group of children) and the lucky winners were given soft cuddly bunnies to take home.

By 11 PM, the crowd had vacated the park. Everyone seemed to enjoy the hunt. We would like to thank all those who worked so hard to make this a special day for the children.













## Spend the Day Fishing at Rainbow Reservoir

by Lita McLemore



Rainbow Reservoir is open to the public! The reservoir is open for fishing May 1 through October 31, 2004 during daylight hours. The State of Utah will continue to stock the reservoir with fish periodically throughout the season, as it did last year.

Personnel who hold a current CFA membership do not have to purchase a CFA Season Fishing Pass, a free one will be issued at the Outdoor Shop, building 1011. All persons who fish must have a current Utah State Fishing License and those individuals who do not have a current CFA membership must purchase a CFA Season Fishing Pass. (Any person who fishes must have both the Utah State License and CFA Fishing Pass in their possession and must comply with all Utah State fishing rules and regulations.) In order to obtain a CFA Individual Season Pass (\$5.00) or CFA Family Season pass (\$15.00 for up to seven immediate family members), come to the Outdoor Shop, building 1011 during hours of operation. Those requiring passes during times not covered by the Outdoor Shop or on Saturdays or Sundays, may obtain one from TEAD's Physical

Fitness Center, building 1002 – (435) 833-3189 during their hours of operation. Passes will also be available at the Southtowne Grill at Deseret Chemical Depot.

The amount of fish taken will be limited to the specified limit in the Utah State Fishing Proclamation, no "catch and release." The reservoir is under concurrent jurisdiction and personnel are subject to enforcement by county, state and/or federal law enforcement personnel. Utah Fish and Wildlife Officers do conduct checks of licenses in the area. The gate to the reservoir will be closed and locked from dusk to dawn, and all personnel intending to fish, should check with the Security gate personnel at DCD prior to entering the reservoir area. Come and purchase your pass today and catch some fish!

Outdoor Shop office hours are:

Monday through Thursday	9:00 AM - 5:00 PM
Friday	9:00 AM - 11:00 AM

TEAD Fitness Center hours:

Monday through Friday	6:30 AM - 10:00 PM
Saturday and Sunday	8:00 AM - 8:00 PM

**NOTE:** *Patrons should be aware that there have been increased security measures implemented at DCD and should be prepared for random vehicle searches and possible delays in gaining entrance to the fishing area. All vehicle passengers must have their seat belts fastened, or may face fines and penalties.*



**TEAD's Pool**  
will officially open for  
the 2004 season on  
Friday, May 28, 2004.

**Swimming Lessons will  
be in July and  
August  
Watch for flyers or call:  
833-2159**

## Arts & Craft Center

by Jan Kofford

**“Memorial Day Potluck Lunch”** will be Saturday, May 29, 2004. Bring a food dish and enjoy half off all fees for Craft Center Activities! (Does not include framing or any retail activities.)

### **NEW SUMMER Hours of Operation:**

Sun.	12 PM—5 PM
Mon.	2 PM—7 PM
Tue., Wed., Thur.	2 PM—8 PM
Fri. & Sat.	10 AM—7 PM

### **Schedule for Classes:**

Basic Pottery Skills  
By appointment

### **Schedule for Certification:**

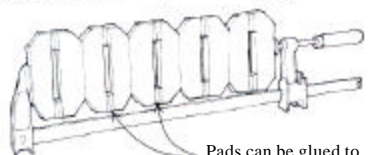
Ceramic Tec.	Tue—5:30—7:00 PM
Ceramic Cert.	Tue—5:30—7:00 PM
Wood Shop Cert	Thur—5:30—7:00 PM
Lapidary Cert	Thur—5:30—7:00 PM
Do It Yourself Framing	Individual Appointment

## NEW CLASSES

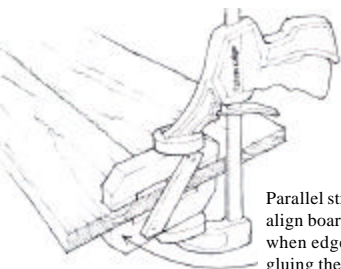
**Woodshop Class** taught by Rodger Olson

**Basic Router**—Every 4th Thursday at 5 PM—\$5 per class  
Fee is due one week prior to class—Come to building 1004 or call 833-2940.

### **Woodworking Tips: Align edge joints with parallel clamping pads** (by Mladen Vranjican—Fine Woodworking Magazine)



Pads can be glued to the clamping strips in batches.



Parallel strips align boards when edge-gluing them together.

When edge-gluing a tabletop, I use a simple trick I learned from airplane-model making. First I make several 3/4-in.-thick clamping strips with pads on each end (see drawing.) These strips can be gang-assembled in large numbers. Then I nail a batten diagonally across a pair of the strips. During glue-up, I clamp one of the parallel strips at each edge joint to make sure the boards are

aligned. The clamping pads elevate the strips off the surface and keep them from getting gunked up with glue.

## NEW! Oil Painting Class



Instructor:	Terry Nieminen
Class:	Oil Painting
Date:	May 6, 2004
Time:	Thursday evenings 6 to 9 PM (6 week class)
Cost:	\$10 per hr.

Call 833-2940 or come to Tooele Army Depot, Arts and Craft Center, building 1004 to sign up.

## Geode Excursion!

Place:	Meet at the Arts & Craft Center
Date:	Saturday, May 8, 2004
Time:	8 AM
Supplies:	rock hammer or large claw hammer large flat screwdriver or rock chisel large buckets with handles shovel lots of water for drinking lunch sun screen

Sign up now! We need a list of participants for gate entrance.

You will learn how to find the Dugway Geode Beds and volunteers will show the basics of finding and gathering geodes. Call 833-2940 for more information.



## Family Support Office

### National Military Appreciation Month

May is “National Military Appreciation Month” (NMAM). As designated by Congress, this month provides a period encompassing both the history and recognition of our armed services with an in-depth look at the diversity of its individuals and achievements. It allows Americans to educate each generation on the historical impact of our military through the participation of the community with those who serve encouraging patriotism and love for America—“reconnecting the Family of America.”

National Military Appreciation Month includes VE Day, Military Spouse Day, Loyalty Day, Armed Forces Day/Week, National Day of Prayer, and Memorial Day. This very important month therefore, honors those Americans who have given their lives in defense of our nation’s freedom and the men and women now serving in uniform.

Please celebrate with us. The following are two military poems in memory of our military spouses.

### Home Fires

by Jacqueline Marcipont

We are those that keep the Home Fires burning.  
 We leave our previous lives behind us, to join with someone who  
     is often gone.  
 We support them, and encourage them to succeed in their chosen  
     field of work.  
 We are always ready to pack up and move at a moment’s notice.  
 With no hesitation, we leave behind our homes, our friends, our  
     jobs and follow.  
 We strive to be understanding and supportive. We listen word-  
     lessly to the horrors that they have seen and pray silently that  
     they will not be hurt.  
 We try to comprehend the changes that we see in them each time  
     that they return.  
 We accept them and learn to love them all over again for who  
     they are.  
 We take our children to lessons and sporting events alone, taking  
     hundreds of pictures to put in albums, so not as much of their  
     childhood is missed.  
 We tuck them in at night and explain why only one parent is there  
     to say goodnight’.  
 We reassure them constantly that even though they’re absent,  
     their other parent loves them very, very much.  
 We go to bed alone at night, and cry for the partner that is sorely  
     missed.  
 We wake up to a new day ready to go on and keep the  
     HOME FIRES BURNING.

### A Military Spouse’s Prayer

Author Unknown

Lord, give me strength of heart to see  
 The difference in duty and his love for me  
 Give me the understanding to know  
 That he is serving his country and doing his part  
 Give me the strength to carry on  
 When he’s working late or must be gone  
 Give me a task to do each day  
 To fill the time while he is away  
 Give me others who can share  
 The ups and downs and who’ll really care  
 Give me the wisdom to get me through  
 When I’m not quite sure of what to do  
 And Lord, while our family is here  
 Keep us healthy, safe and full of cheer.



## TEAD OPEN BOWLING



**TEAD Open Bowling begins Monday, May 10, 2004 and runs every Monday and Friday evening 6 PM to 10 PM. For parties call 833-2727 and leave a message.**

## Eagle's Nest

by Shauna Fox

### ***Lime Shrimp with Asparagus***

*3/4 pound fresh asparagus, trimmed and cut into 2-inch pieces*

*1 garlic clove, minced*

*2 tablespoons water*

*3/4 pound uncooked medium shrimp, peeled and de-veined*

*1 medium sweet red pepper, thinly sliced*

*1 jalapeno pepper, seeded and finely chopped*

*1 teaspoon cornstarch*

*2 tablespoons soy sauce*

*1 tablespoon lime juice*

*1/2 teaspoon grated lime peel*

*Hot cooked rice*

*Place the asparagus, garlic and water in a 1 1/2 qt. Microwave-safe dish. Cover and microwave on high for 3-4 minutes or until asparagus is crisp-tender. Remove with a slotted spoon; keep warm.*

*Add shrimp, red pepper and jalapeno to dish. Cover and cook on high for 3 minutes or until shrimp turn pink. Remove with a slotted spoon; keep warm.*

*In a small bowl, whisk the cornstarch, soy sauce, lime juice and lime peel until blended; stir into the cooking juices. Microwave, uncovered, on high for 1 minute or until sauce is thickened and bubbly. Stir in shrimp and asparagus mixtures. Cook uncovered on high for 30-60 seconds or until heated through. Serve with rice. (4 servings)*

### ***Eagle's Nest Special Dates***

Sunday, May 9, 2004

Mother's Day All You Can Eat Champagne Brunch

Thursday, May 20, 2004

"Boss & Buddy Night" - FREE Hot Dogs & Munchies

Lots of Door Prizes

Wednesday, May 19, 2004

"Roast Beef All You Can Eat Buffet" - \$6

Every Tuesday is 25 Cent Wing Night

Thursday Night Dinners have resumed

Pick dinner up and take it home—Call in your "TO GO" orders anytime on Thursdays



### **May Lunch Menu**

Monday, May 3, 2004

Pork Chops

Tuesday, May 18, 2004

Halibut Tenders

Tuesday, May 4, 2004

Tempura Battered Cod Filets

Wednesday, May 19, 2004

Roast Beef Buffet—including Salad,  
Soft Drink & Dessert - \$6 per person

Wednesday, May 5, 2004

Green Chili Burritos, Hard Shell Taco  
& Spanish Rice

Thursday, May 20, 2004

Chef's Choice

Thursday, May 6, 2004

Chef's Choice

Monday, May 24, 2004

Fried Chicken

Monday, May 10, 2004

Malibu Chicken

Tuesday, May 25, 2004

Sweet & Sour Chicken w/Ham Fried Rice

Tuesday, May 11, 2004

Polish Dogs & Sauerkraut

Wednesday, May 26, 2004

Meat Loaf

Wednesday, May 12, 2004

Beef Tips over Rice

Thursday, May 27, 2004

Chef's Choice

Thursday, May 13, 2004

Chef's Choice

Monday, May 31, 2004

Happy Memorial Day!

Monday, May 17, 2004

Spaghetti w/Meat Sauce & Garlic Bread

### ***Chippy Blond Brownies***

*6 tablespoons butter, softened*

*1 cup packed brown sugar*

*2 eggs*

*1 teaspoon vanilla extract*

*1-1/4 cups all-purpose flour*

*1 teaspoon baking powder*

*1/2 teaspoon salt*

*1 cup (6 ounces) semisweet choc chips*

*1/2 cup chopped pecans*

*In a large mixing bowl, cream butter and brown sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Stir in the chocolate chips and pecans.*

*Spread into a greased 11-in. X 7-in. X 2-in. baking pan. Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Yield: 2 doz.*